



Attorney Docket
No. 67611

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant(s): DIAS et al.

Appln. No.: 10/723,257

Title: CHEESE FLAVORING SYSTEMS
PREPARED WITH
BACTEROCINS

Group Art

Unit: 1761

Examiner: Not yet assigned

CERTIFICATE OF MAILING

I hereby certify that this
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Date

Richard A. Kaba
Registration No. 30,562
Attorney for Applicant(s)

INFORMATION DISCLOSURE STATEMENT

Hon. Commissioner of Patents
Attention: Assistant Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

Sir:

Pursuant to the provisions of 37 C.F.R. §§ 1.56, 1.97
and 1.98, a copy of each document listed below and on the
enclosed Form PTO/SB/08A is submitted herewith.

<u>U.S. Patent No.</u>	<u>Inventor</u>	<u>Issue Date</u>
3,100,153	Knight	Aug. 6, 1963
3,975,544	Kosikowski	Aug. 17, 1976
4,119,732	Kratochvil	Oct. 10, 1978
4,172,900	Dooley	Oct. 30, 1979
4,244,971	Wargel et al.	Jan. 13, 1981
4,500,549	Crossman	Feb. 19, 1985
4,584,199	Taylor	Apr. 22, 1986
4,708,876	Yokoyama et al.	Nov. 24, 1987
4,716,045	Prella	Dec. 29, 1987
4,752,483	Hagberg et al.	June 21, 1988
5,211,972	Kratky et al.	May 18, 1993
5,262,183	Moran et al.	Nov. 16, 1993
5,271,949	Haring et al.	Dec. 21, 1993
5,356,640	Jameson et al.	Oct. 18, 1994
5,455,051	Groesbeck et al.	Oct. 3, 1995
5,527,505	Yamauchi et al.	June 18, 1996
5,549,916	Gamay	Aug. 27, 1996
5,635,228	Sponholtz	June 3, 1997
5,715,811	Ohki et al.	Feb. 10, 1998
5,753,614	Blackburn et al.	May 19, 1998
5,895,671	Adamany et al.	Apr. 20, 1999
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6,022,567	Lecouteux et al.	Feb. 8, 2000
6,054,151	Kwon et al.	Apr. 25, 2000
6,110,509	Nauth et al.	Aug. 29, 2000
6,214,585	Kwon et al.	Apr. 10, 2001
2001/0024667	Smith et al.	Sept. 27, 2001
6,406,724	Reddy et al.	June 18, 2002
6,562,383	Moran et al.	May 13, 2003

Foreign Publ. No.
WO 01/47366

Inventor
Smith

Publ. Date
July 5, 2001

Other References

Tamime, A. et al., "The Quality of Processed Cheese Made From Reconstituted Skim Milk Powder Cheese Base," Egyptian J. Dairy Sci., 18:115-131 (1990).

Sood, V.K. and Kosikowski, F.V., "Process Cheddar Cheese from Plain and Enzyme Treated Retentates," 1979, J. Dairy Sci. 62:1713-1718.

Aly, M.E., Abdel-Baky, A.A., Farahat, S.M., "Quality of Processed Cheese Spread Made Using Ultrafiltered Retentates Treated with some Ripening Agents," 1995, Int. Dairy Journal 5, pp. 191-209.

Weimer, B. et al., "Influence of NaCl and pH on intracellular enzymes that influence Cheddar cheese ripening*," 1977, Lait, pp. 383-398.

Rattray, Fergal P., and Fox, Patrick F., "Aspects of Enzymology and Biochemical Properties of *Brevibacterium linens* Relevant to Cheese Ripening: A Review¹," 1999, J. Dairy Sci. pp. 82:891-909.

Urbach, G., Contribution of Lactic Acid Bacteria to Flavour Compound Formation in Dairy Products, Int. Dairy Journal 5 (1995) 877-903.

The Commissioner is hereby authorized to charge any fees which may be required in respect to this communication or credit any overpayment to Deposit Account No. 06-1135.

Respectfully submitted,

FITCH, EVEN, TABIN & FLANNERY

BY: 

Richard A. Kaba
Reg. No. 30,562

Date: June 9, 2004
FITCH, EVEN, TABIN & FLANNERY
120 S. LaSalle Street, Suite 1600
Chicago, IL 60603-3406
Telephone: 312/577-7000



PTO/SB/08A Substitute for Form PTO-1449 INFORMATION DISCLOSURE STATEMENT BY APPLICANT (use as many sheets as necessary)			Application Number		10/723,257
			Filing Date		November 26, 2003
			First Named Inventor		DIAS et al.
			Art Unit		1761
			Examiner Name		Not yet assigned
Sheet	1	of	3	Attorney Docket	67611

U.S. PATENT DOCUMENTS					
Examiner Initials*	Cite No. ¹	Document Number	Publication Date MM-DD-YYYY	Name of Patentee or Applicant of Cited Document	Pages, Columns, Lines Where Relevant Passages or Relevant Figures Appear
		Number-Kind Code ²			
		US-3,100,153	08/06/1963	Knight	
		US-3,975,544	08/17/1976	Kosikowski	
		US-4,119,732	10/10/1978	Kratochvil	
		US-4,172,900	10/30/1979	Dooley	
		US-4,244,971	01/13/1981	Wargel et al.	
		US-4,500,549	02/19/1985	Crossman	
		US-4,584,199	04/22/1986	Taylor	
		US-4,708,876	11/24/1987	Yokoyama et al.	
		US-4,716,045	12/29/1987	Prella	
		US-4,752,483	06/21/1988	Hagberg et al.	
		US-5,211,972	05/18/1993	Kratky et al.	
		US-5,262,183	11/16/1993	Moran et al.	
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		US-5,356,640	10/18/1994	Jameson et al.	
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		US-5,527,505	06/18/1996	Yamauchi et al.	
		US-5,549,916	08/27/1996	Gamay	
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		US-5,895,671	04/20/1999	Adamany et al.	
		US-5,952,022	09/14/1999	Veal	

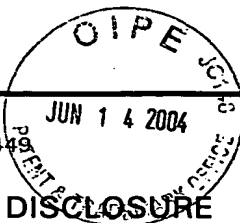
FOREIGN PATENT DOCUMENTS					
Examiner Initials*	Cite No. ¹	Foreign Patent Document	Publication Date MM-DD-YYYY	Name of Patentee or Applicant of Cited Document	Pages, Columns, Lines Where Relevant Passages or Relevant Figures Appear
		Country Code ³ -Number ⁴ -Kind Code ⁵			
		WO 01/47366	07/05/2001	Smith	

Examiner Signature		Date Considered	
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*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.

¹ Applicant's unique citation designation number (optional). ² See Kind Codes of USPTO Patent Documents at www.uspto.gov or MPEP 901.04.

³ Enter Office that issued the document, by the two-letter code (WIPO Standard ST.3). ⁴ For Japanese patent documents, the indication of the year of the reign of the Emperor must precede the serial number of the patent document. ⁵ Kind of document by the appropriate symbols as indicated on the document under WIPO Standard ST.16 if possible. ⁶ Applicant is to place a check mark here if English language Translation is attached.



PTO/SB/08B Substitute for Form PTO-1449		Application Number 10/723,257			
INFORMATION DISCLOSURE STATEMENT BY APPLICANT (use as many sheets as necessary)		Filing Date November 26, 2003			
		First Named Inventor DIAS et al.			
		Art Unit 1761			
		Examiner Name Not yet assigned			
Sheet	3	of	3	Attorney Docket	67611

NON PATENT LITERATURE DOCUMENTS			
Examiner Initials *	Cite No. ¹	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published	T ²
		Tamime, A. et al., "The Quality of Processed Cheese Made From Reconstituted Skim Milk Powder Cheese Base," Egyptian J. Dairy Sci., 18:115-131 (1990).	
		Sood, V.K. and Kosikowski, F.V., "Process Cheddar Cheese from Plain and Enzyme Treated Retentates," 1979, J. Dairy Sci. 62:1713-1718.	
		Aly, M.E., Abdel-Baky, A.A., Farahat, S.M., "Quality of Processed Cheese Spread Made Using Ultrafiltered Retentates Treated with some Ripening Agents," 1995, Int. Dairy Journal 5, pp. 191-209.	
		Weimer, B. et al., "Influence of NaCl and pH on intracellular enzymes that influence Cheddar cheese ripening*," 1977, Lait, pp. 383-398.	
		Rattray, Fergal P., and Fox, Patrick F., "Aspects of Enzymology and Biochemical Properties of <i>Brevibacterium linens</i> Relevant to Cheese Ripening: A Review ¹ ," 1999, J. Dairy Sci. pp. 82:891-909.	
		Urbach, G., Contribution of Lactic Acid Bacteria to Flavour Compound Formation in Dairy Products, Int. Dairy Journal 5 (1995) 877-903.	

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